

## SOUPS

Vegetable

*A blend of fresh vegetables from farmers market*

Chicken Noodle

*Naturally raised chicken cooked in its juices with celery, carrots, and egg noodles.*

Roasted Tomato Basil

*Ripe plum tomatoes with garden fresh basil*

### **Sausage & Chicken Gumbo**

*This is the BEST GUMBO ever! Hearty and classic. Fresh local chicken, andouille sausage, shrimp and fresh vegetables. Homemade roux that makes you feel like you're in Louisiana!*

Homemade Chili

*A blend of 100% ground beef, beans and spices.*

## MEATS

*\*1 lb. will feed 3-4 people based on portion size*

*All meats are hand rubbed with a secret blend of herbs and spices and marinated to perfection.*

Roasted Chicken

Grilled Pork Chops

7 – Bone Steak or Pot Roast

Sauteed Shrimp

## SIDE DISHES

*Fresh Fall/Winter Vegetables from the Farm*

Roasted Vegetable

*A mix of fresh asparagus, turnips, carrots, and shallots roasted.*

Cabbage

*Boiled or sautéed.*

Broccoli

*Spears of Broccoli blanched and seasoned with herbs and spices*

Braised Superfood Medley

*A mix of collard, mustard, and kale greens.*

Note: this dish can be made with bacon or vegetarian

Mashed or Potato Casserole

*Have the luscious spuds prepared creamy or twice baked.*

## DESEERT

Rum Cake

*Made from Scratch – a delicious cake!*

Homemade Sweet Potato Pie

*Old fashioned pie with just the right about of sugar and spices to compliment the sweet potato*

Peach Cobbler

*Sweet peaches and spices with a flakey buttery crust.*